

Chipotle Potato Salad

From

Rebecca Spera

Ingredients:

- 3 lbs. red skin potatoes, cut into 1” cubes
 - 1½ cups GOYA Mayonnaise
 - 2 tbsp. chopped chipotle GOYA Chipotle Peppers in Adobo Sauce
 - 2 tbsp. GOYA Lemon Juice
 - 1 medium red onion, thinly sliced
 - 1 large tomato, seeded and chopped
 - 1/4 cup fresh cilantro, chopped
 - 1 tbsp. finely chopped chives
 - 1 tsp. GOYA Minced Garlic
 - GOYA Adobo seasoning to taste
 - 1/4 cup chopped cooked bacon(optional)
 - 1/4 cup shredded cheddar cheese (optional)
- Fill large pot with water; bring to boil over high heat. Add potatoes; return water to boil, reduce heat to medium low and simmer until potatoes are fork- tender, about 15 minutes. Drain potatoes and set aside until cool enough to handle.
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- Meanwhile, in large bowl, add remaining ingredients; mix until well combined. Add warm potatoes to bowl with mayonnaise mixture and mix well. Transfer Chipotle Potato Salad to serving bowl; top with bacon and cheese, if desired. Serve.